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RHAMNOLIPIDS IN BAKERY PRODUCTS

Abstract of the Disclosure

The present invention is related to a method for the improvement of dough or batter stability, dough texture, volume and shape, width of cut and/or microbial conservation of bakery products which comprises the step of adding a sufficiently effective amount of rhamnolipid(s) to said bakery products. The present invention further relates to an improver for the improvement of dough or batter stability, dough texture, volume and shape, width of cut and/or microbial conservation of bakery products, characterized in that it comprises a sufficiently effective amount of rhamnolipids. The rhamnolipids can further be used to improve the properties of butter cream, decoration cream and/or of non-dairy cream filling for Danish pastries, croissants and other fresh or frozen fine confectionery products.